

Brown Gravy

Sauces, Gravies and Seasonings

USDA Recipe # G-03

Ingredients	1 Quart		1 Gallon		Directions
	Weight	Measure	Weight	Measure	
Margerine or butter	2 oz	1/4 cup	8 oz	1 cup	1. Melt margerine or butter in stock pot. Blend in flour and cook on medium heat, stirring frequently until golden brown, 8-10 minutes. 2. Slowly stir in beef stock, onion powder, and pepper. Blend well and bring to a boil. Reduce heat. Simmer on medium heat, stirring constantly until thickened, 6-8 minutes. CCP: Heat to 165°F or higher for at least 15 seconds. CCP: Hold for hot service at 135°F or higher.
Enriched, all-purpose flour	2 1/2 oz	1/4 cup 3 1/2 Tbsp	10 oz	1 3/4 cups 2 Tbsp	
Beef stock, non-MSG, hot		1 qt 1/4 cup		1 gal 1 cup	
Onion powder		1 tsp		1 Tbsp 1 tsp	
Ground black or white pepper		1/8 tsp		1/2 tsp	

Yield: 1 Quart: 32 (2 Tbsp) servings 1 Gallon: 128 (2 Tbsp) servings

Serving Sizes	Contribution
2 Tbsp (1 oz ladle)	N/A